

Figure 2: Desaturation of linoleic acid (18:2  $\omega$ 6-fatty acid) to  $\alpha$ -linolenic acid (18:3  $\omega$ 3-fatty acid) by Pi-omega3Des.

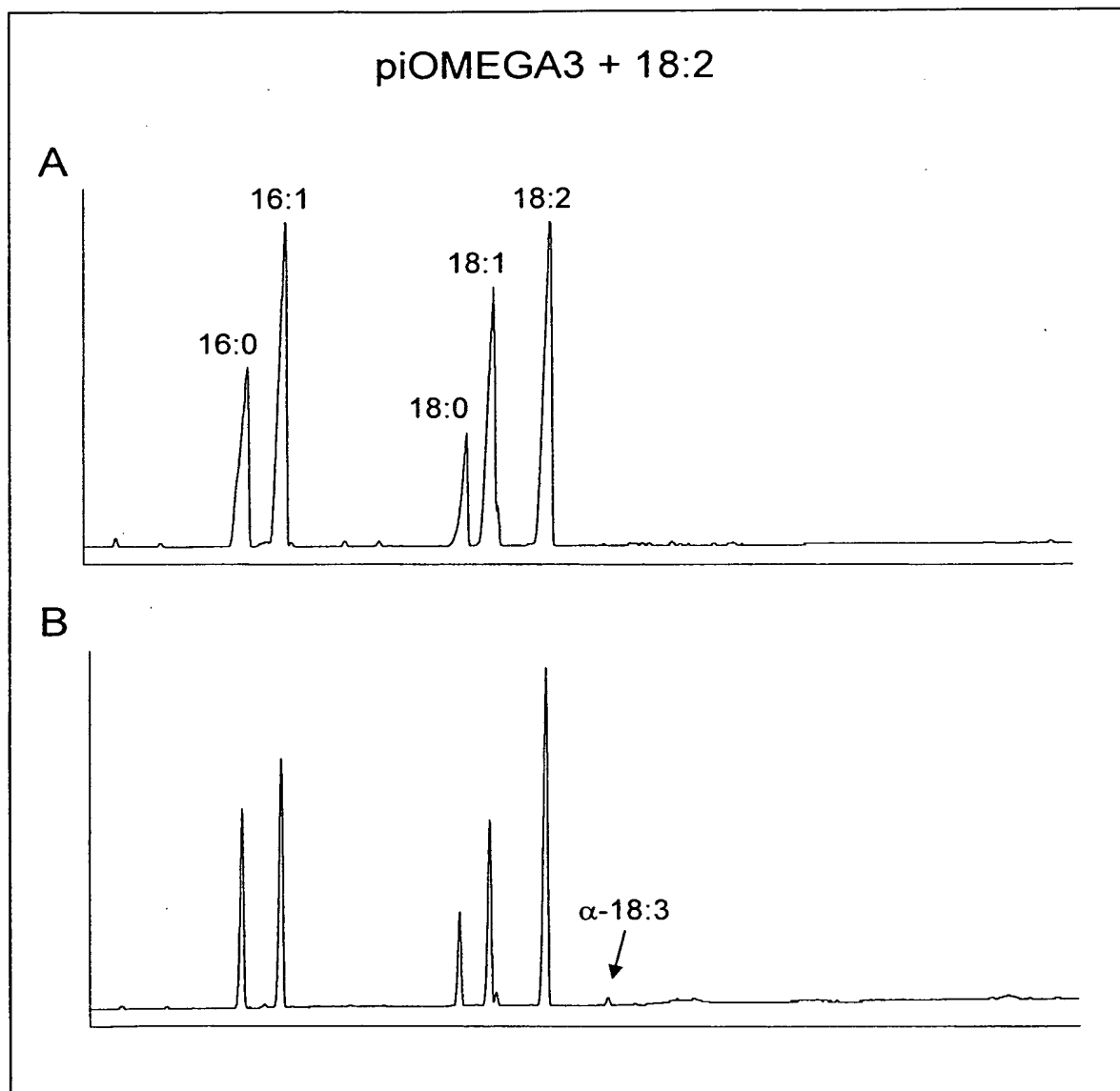


Figure 3: Desaturation of  $\gamma$ -linolenic acid (18:3  $\omega$ 6-fatty acid) to stearidonic acid (18:4  $\omega$ 3-fatty acid) by Pi-omega3Des.

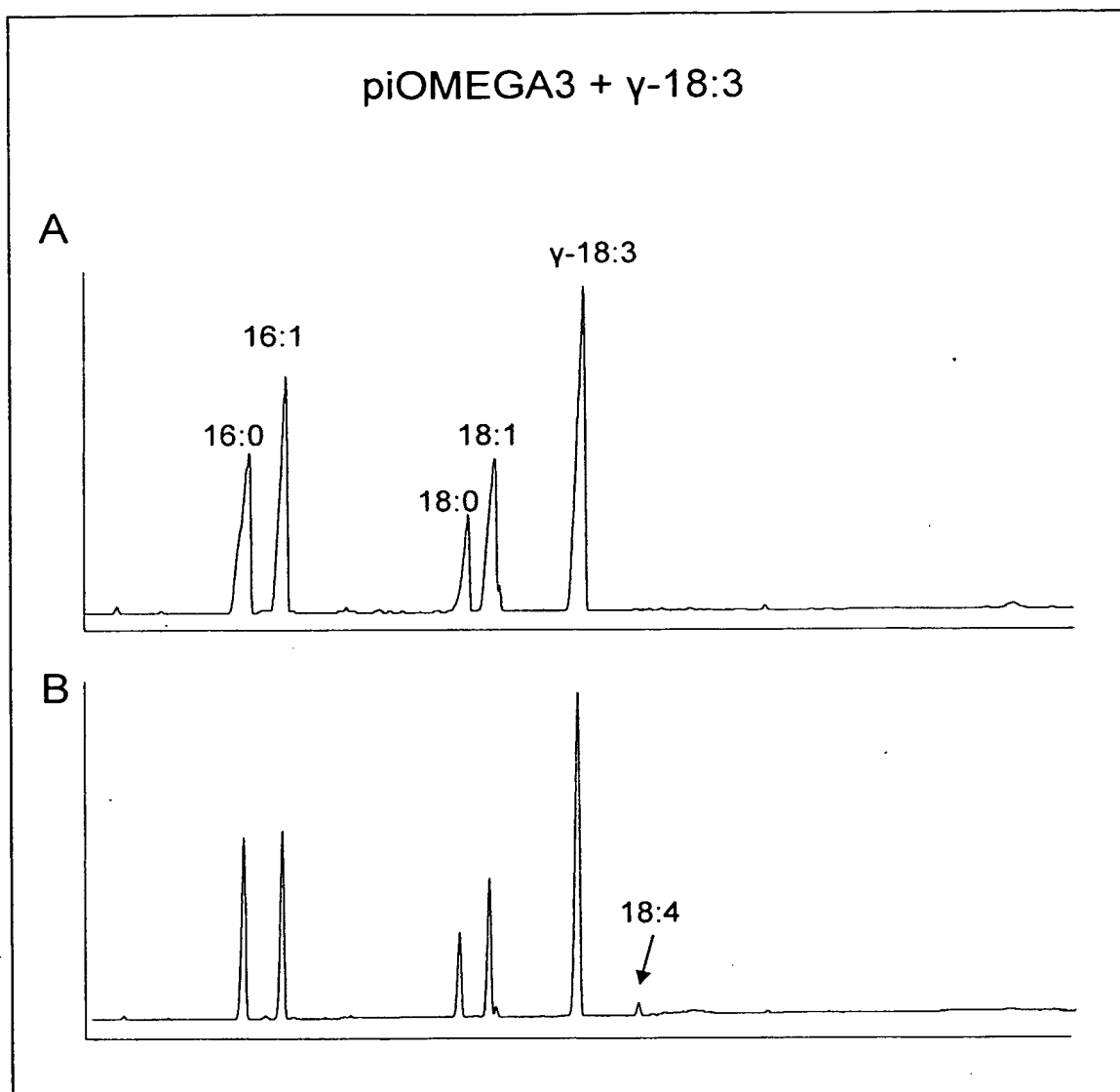


Figure 4: Desaturation of C20:2  $\omega$ 6-fatty acid to C20:3  $\omega$ 3-fatty acid by Pi-omega3Des.

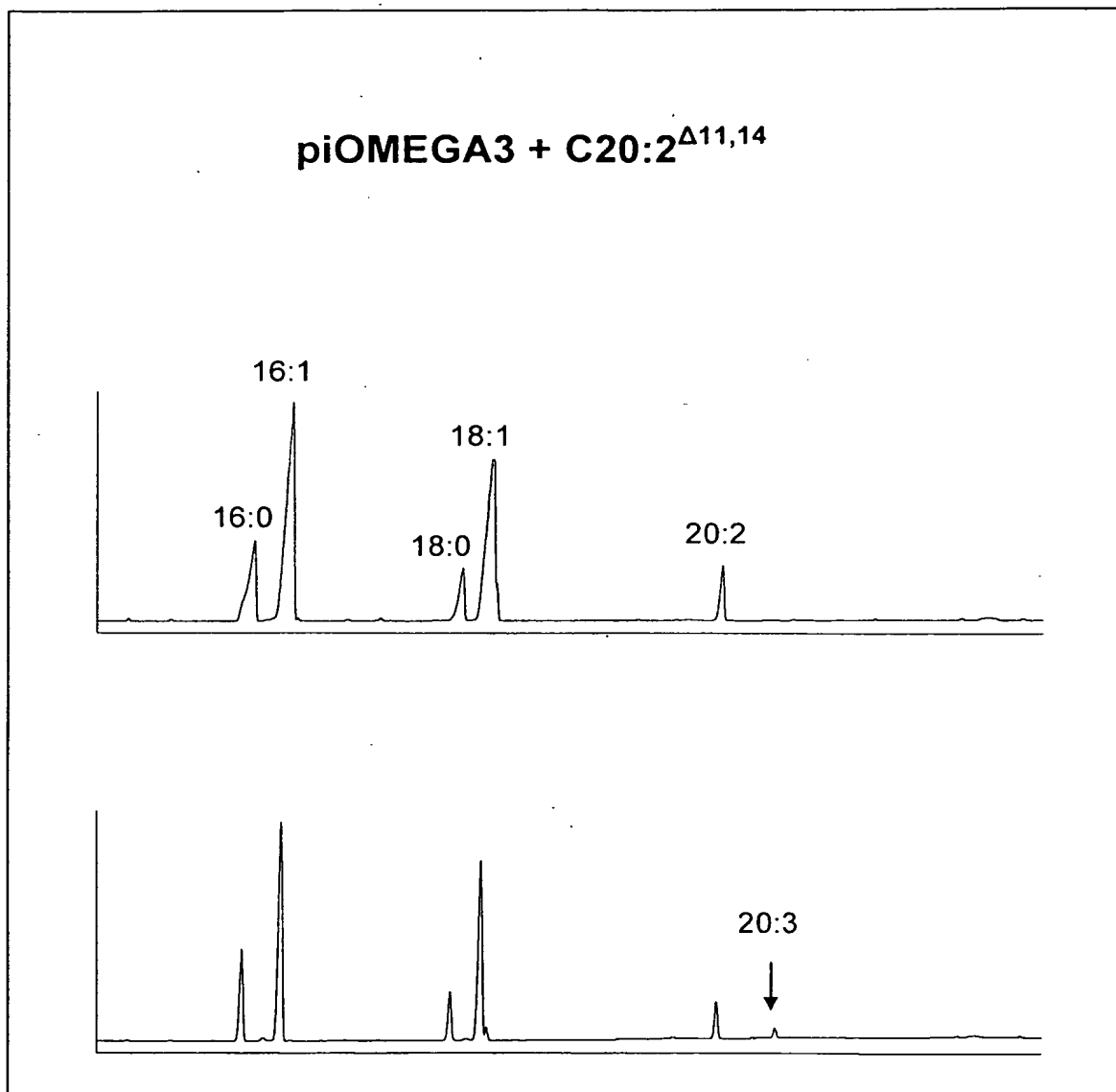


Figure 5: Desaturation of C20:3  $\omega$ 6-fatty acid to C20:4  $\omega$ 3-fatty acid by Pi-omega3Des.

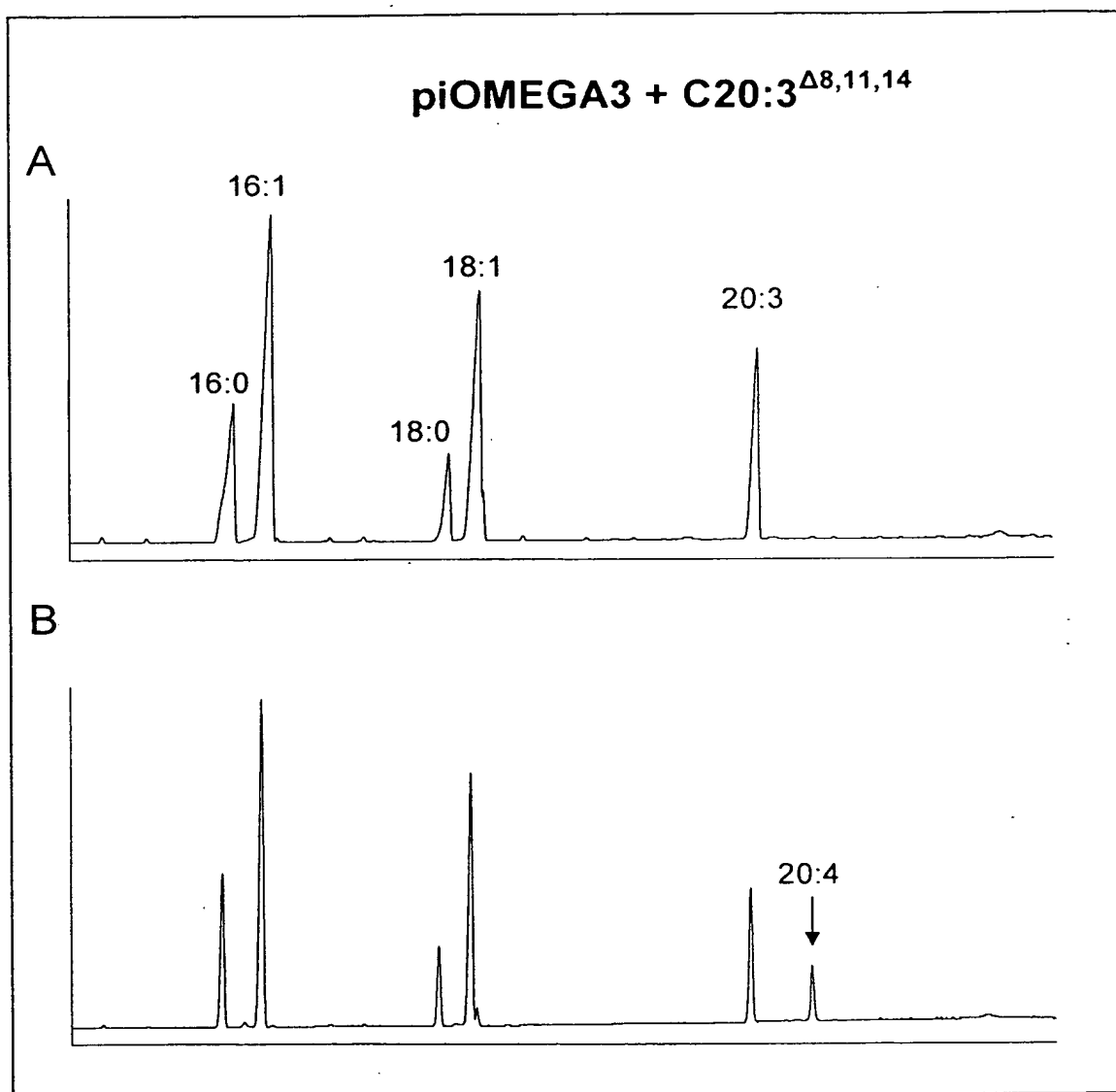


Figure 6: Desaturation of arachidonic acid (C20:4  $\omega$ 6-fatty acid) to eicosapentaenoic acid (C20:5  $\omega$ 3-fatty acid) by Pi-omega3Des.

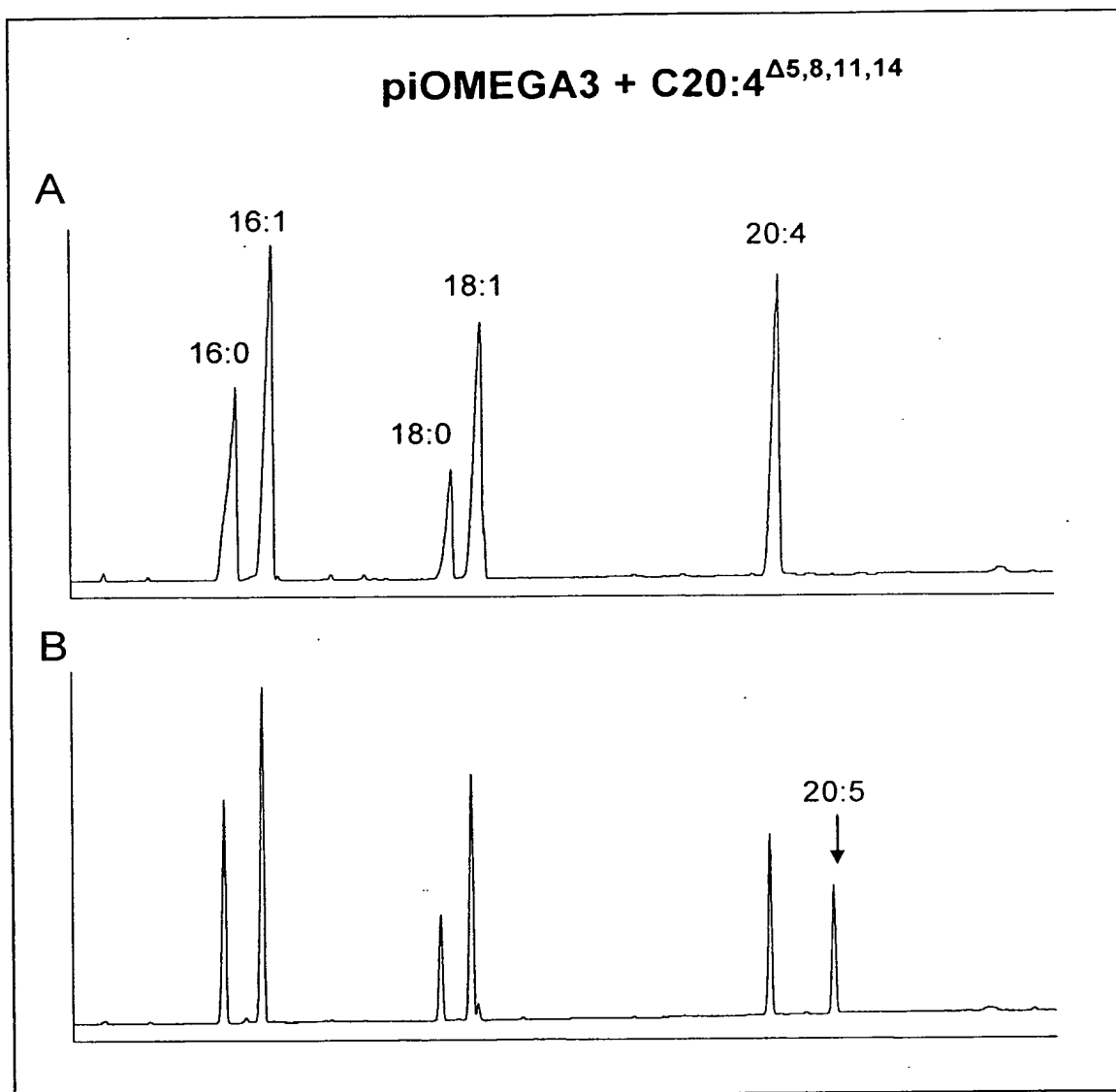


Figure 7: Desaturation of docosatetraenoic acid (C22:4  $\omega$ 6-fatty acid) to docosapentaenoic acid (C22:5  $\omega$ 3-fatty acid) by Pi-omega3Des.

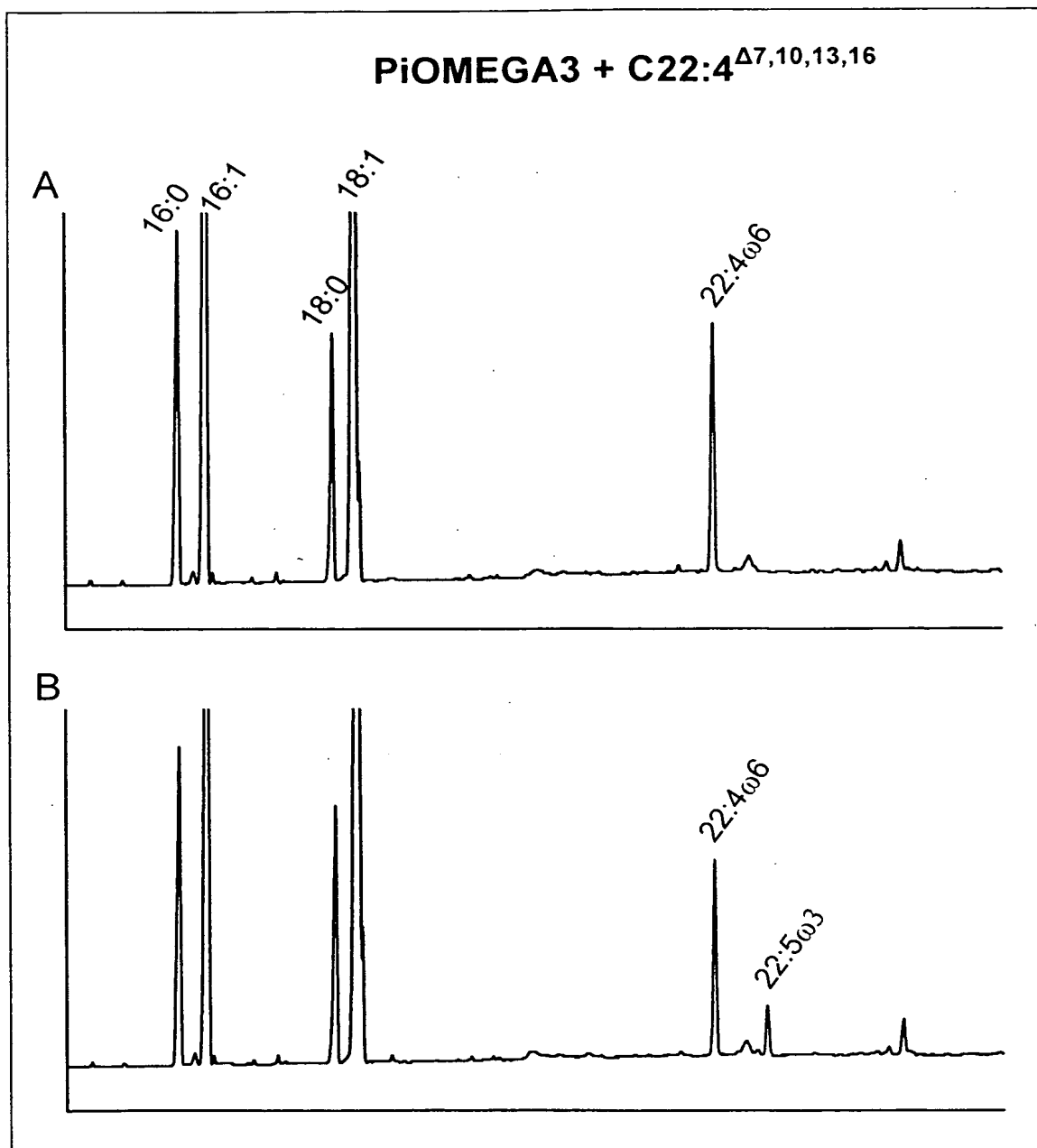


Figure 8: Substrate specificity of Pi-omega3Des with regard to a variety of fatty acids

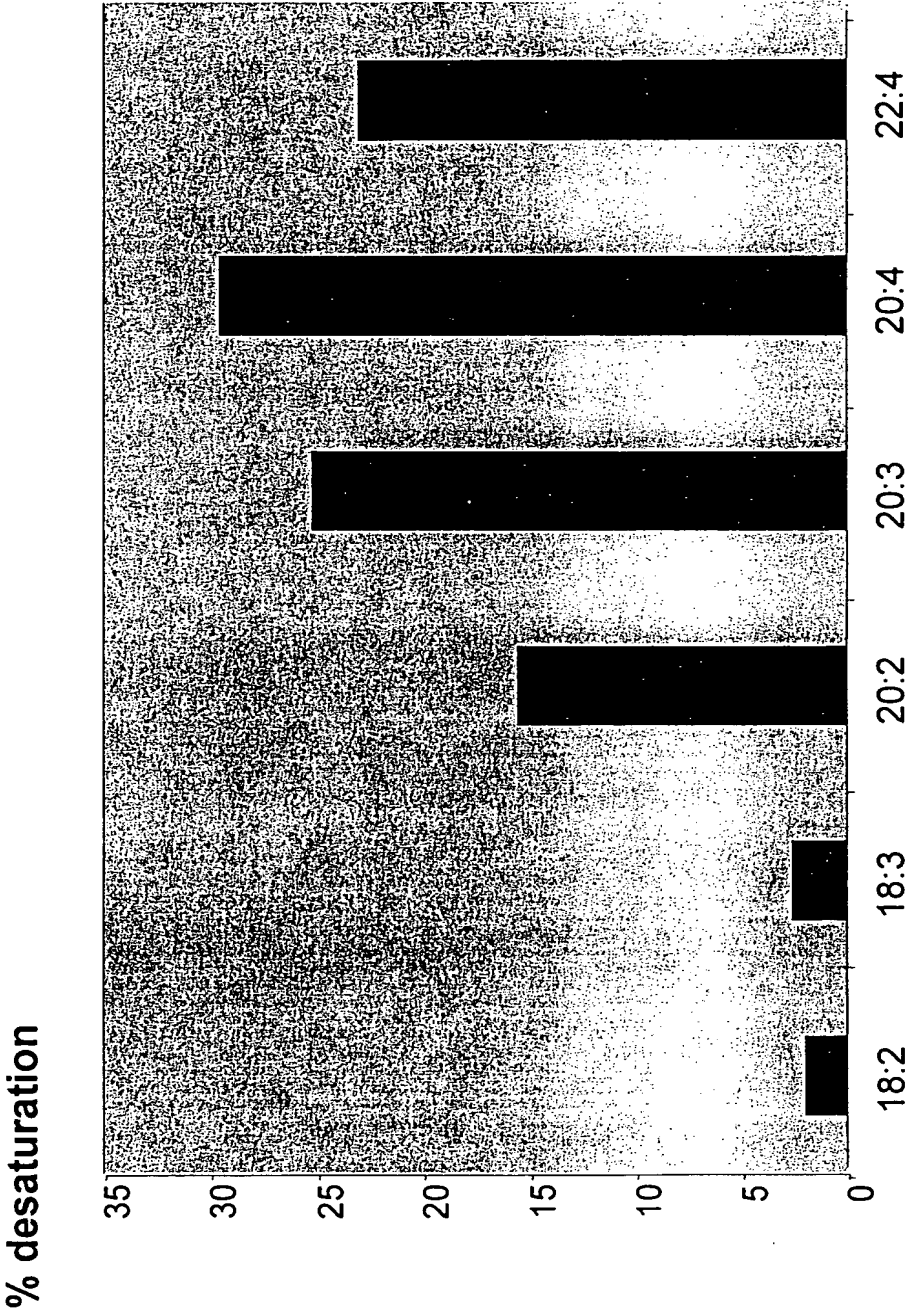
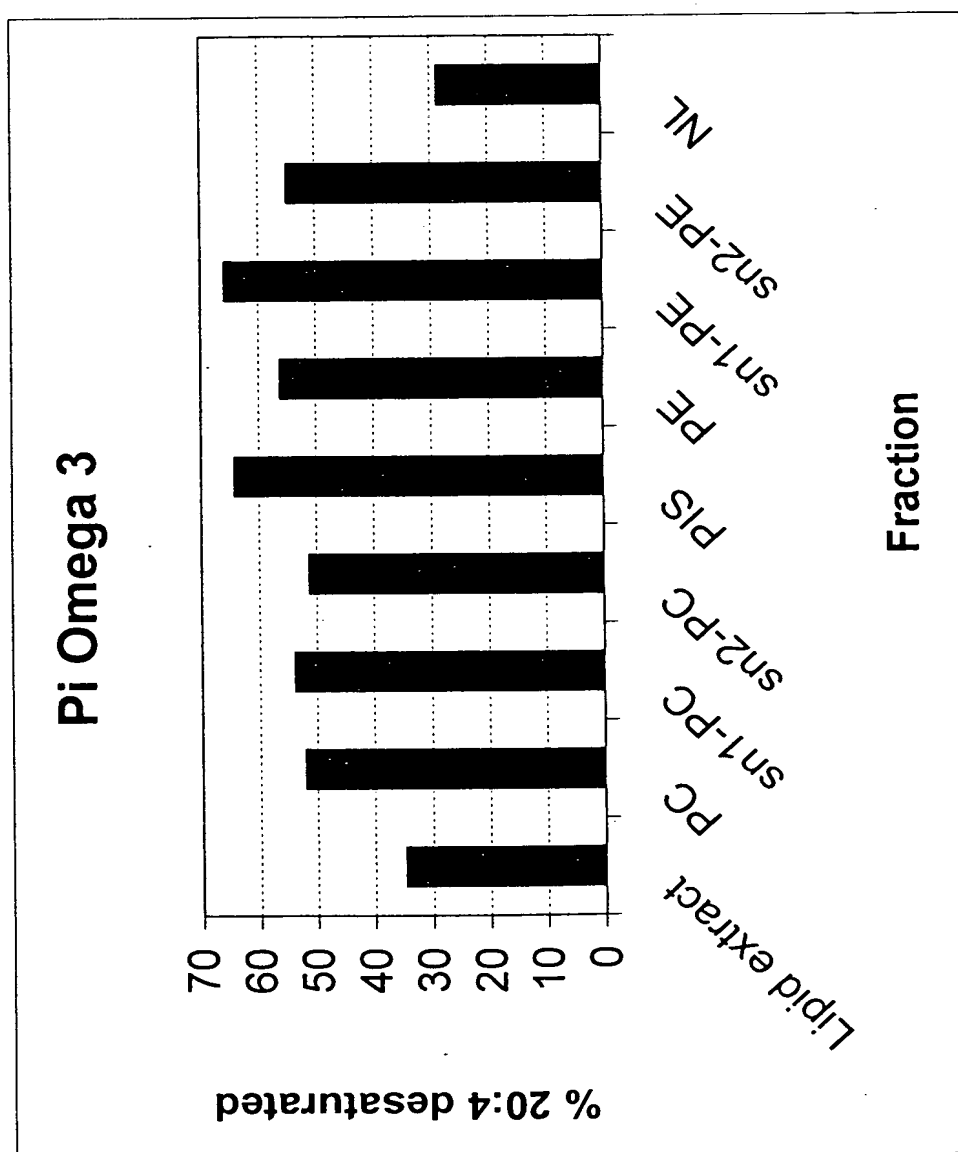




Figure 9: Desaturation of phospholipid-bound arachidonic acid to EPA by Pi-Omega3Des



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